

PRIVATE DINING & EVENTS

M I M I K A K U S H I

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The image shows the interior of a restaurant named Mimi Kakushi. The room is dimly lit, featuring a large, round, thatched lamp hanging from the ceiling. The walls are decorated with dark wood and lattice patterns. There are several tables set with plates, glasses, and chopsticks. A bar area is visible in the background. A pink circle logo with the text "MIMI KAKUSHI" is positioned in the upper right corner.

MIMI KAKUSHI

INTRODUCTION

Step into Mimi Kakushi and you'll find yourself immersed in 1920s Osaka, merging modern art & western fashion into the **nightlife of Japan**.

Home of the Orient Nouveau, enjoy a trendy atmosphere & vibrant music played everyday by the resident DJ. You've got the perfect ingredients for an unforgettable experience.



MENUS

Our menus adds playful twists to well-known Japanese favourites.

Take your seat and savour the setting as sharing plates of sashimi, sushi, tempura & gyoza fill your table. Our distinctive offerings, such as Japanese wagyu beef, complemented by a diverse dessert assortment, rounding off the grand final.

SET MENU DINNER AED 550

BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)
White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

COLD STARTERS

Salmon Tataki with Jalapeño Relish, Shiso & Sweet Chili Soy
Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle & Truffle Ponzu (S)
Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)
Selection of Sushi & Maki (S)

HOT STARTERS

Black Cod & Tiger Prawn Gyoza with Citrus Miso (S)
Rock Shrimp Popcorn Tempura with Red Yuzu Kosho Dip (S)
Wagyu Beef Kushi with Sweet Chipotle Soy Glaze

MAINS

Marinated Black Cod with Citrus Miso Sauce (GF)
Grilled Beef Tenderloin with Chipotle Soy Glaze
Mushroom Donabe with Seaweed Butter & Fresh Truffle

SIDES

Grilled Fresh Asparagus with Lime Wafu & Sesame
Grilled Sweet Corn with Chili Ponzu Butter & Shiso Leaves

DESSERTS

Strawberry Pavlova with Hokkaido Ice Cream
Yuzu Cheesecake with Black Sesame Crumble & Pineapple Granita

SET MENU DINNER AED 799

BITES

Steamed Edamame with Maldon Sea Salt (V) (GF)
White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

COLD STARTERS

Smashed Hamachi, Yuzu Guacamole & Garlic Yuzu Soy (N)
Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle & Truffle Ponzu (S)
Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)
Selection of Sushi & Maki (S)

HOT STARTERS

Wagyu & Foie Gras Gyoza, Truffle Soy Butter
Tiger Prawn Tempura, Ginger Tentsuyu & Citrus Salt (S)
Marinated Octopus Kushi, Chive & Yuzu Togarashi Glaze (S)
Wagyu Beef Kushi with Sweet Chipotle Soy Glaze

MAINS

Marinated Black Cod with Citrus Miso Sauce (GF)
Baked Lobster with Citrus Miso Butter & Crispy Wasabi Peas (S)
Japanese Wagyu Donabe, Sweet Shallot & Tamago

SIDES

Grilled Broccoli with Seaweed Butter & Crispy Onion
Grilled Sweet Corn with Chili Ponzu Butter & Shiso Leaves

DESSERTS

Ispahan Chawan Mushi, Pickled Lychee, Raspberry & Rose Petals
Kori-Kori Chocolate Mi-Cuit with Coconut Ice Cream (N)

SET MENU DINNER AED 490 VEGETARIAN

BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)
White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

COLD STARTERS

Spinach, Spicy Black Sesame Sauce, Lotus & Garlic Chips (V)
Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)
Iceberg Lettuce with Amazu Cucumber & Wafu Sauce (V)
Selection of Sushi & Maki (V)

HOT STARTERS

Marinated Tofu with Crispy Avocado Tempura & Lemon Umeboshi Mayo (V)
Cabbage & Mushroom Gyoza with Chili Sour Dashi (V)

MAINS

Mushroom Donabe with Seaweed Butter & Fresh Truffle (V)
Miso Glazed Eggplant, Yuzu Daikon, Crispy Sweet Potatoes (GF) (V)

SIDES

Grilled Fresh Asparagus with Truffle Wafu & Sesame (V)
Grilled Broccoli with Seaweed Butter & Crispy Onion (V)
Grilled Sweetcorn with Chili Ponzu Butter & Shiso Leaves (V)

DESSERTS

Selection of Sorbets (GF) (V)
Tokoroten with Mango Sorbet & Coconut Mochi (GF) (V)

CANAPE MENU

AED 260 PP - 4 cold, 4 hot, 3 desserts

AED 390 PP - 7 cold, 7 hot, 5 desserts

COLD SELECTION

Tuna tataki with pickled charred onion, wasabi green peas & lime wafu

Assorted seaweed salad, nashi pear, caramelized macadamia, sesame dressing (V) (N)

Wagyu beef tataki, yuzu daikon, spring onion, lime tenkatsu, fresh truffle & truffle ponzu (S)

Salmon tataki with jalapeno relish, crispy onion, shiso leaves & sweet chili soy

Marinated daikon cannelloni with assorted vegetables & yuzu pesto (V)

Spicy salmon tartare, tobiko, crispy nori crackers, sesame & scallion

Futomaki with assorted fish, tamago, sesame & vegetables

Prawn tempura maki with mizuna, cucumber, avocado, chive & spicy mayo (S)

Salmon & avocado maki, crispy quinoa, lemon mayo

Avocado & cucumber maki (V)

HOT SELECTION

Rock shrimp popcorn tempura, Japanese curry dip & jalapeno (S)

Wagyu beef & foie gras, lime & caviar

Grilled tiger prawns, lime soy butter, pickled orange zest (S)

Yakitori sweet soy marinated chicken thigh, sichimi & spring onion

Oven-baked sweet miso marinated black cod with citrus miso (GF)

Grilled marinated octopus, chives, shio kombu & yuzu togarashi glaze (S)

Miso glazed eggplant, crispy sweet potato, sesame & chive (GF) (V)

Japanese assorted mushrooms risotto with edamame, seaweed butter, truffle & shiso

Braised short ribs, sweet garlic soy, ginger wasabi relish, quinoa, pistachio miso (N) (S)

Potato croquettes with truffles, assorted mushrooms, cheese, tonkatsu & truffle mayo

Grilled asparagus, lime wafu & sesame

DESSERTS

Ispahan chawan mushi with pickled lychee, raspberry & rose petals

Hazelnut chocolate tart (N)

Yuzu cheese cake with black sesame crumble, pineapple granita & sichimi

Assorted kanzashi fruits (assorted fruits skewers)

Selection of mochi ice cream

(V) suitable for Vegetarians – (N) Nuts – (S) Shellfish – (A) Alcohol – (GF) Gluten-free

All our prices are in AED, inclusive of 10% service charge and 5% VAT & subject to 7% municipality fees





PRIVATE DINING ROOM

Our Private Dining Room welcomes guests for lunch & dinner for private or corporate groups.

The room layout creates a more intimate atmosphere. For more personal celebrations, wooden panels can be in place for privacy.

OPEN BAR PACKAGES

NON-ALCOHOLIC

2 hours - AED 170 PP
3 hours - AED 270 PP

Still / Sparkling Water, Tea, Coffee,
Fresh Juices, Mocktail, Soft Drinks

ALCOHOLIC

2 hours - AED 340 PP
3 hours - AED 450 PP
4 hours - AED 640 PP

Still / Sparkling Water, Tea, Coffee,
Fresh Juices, Mocktail, Soft Drinks,
House Wine, Beer, House Spirits,
Signature Cocktail

LOCATION

Restaurant Village
Four Seasons Resort
Jumeirah Beach Road
Dubai UAE

PARKING INFO

Free Valet Parking

POLICIES

Smart Elegant
Dress code
Age 21+ venue from
11pm onwards

OPENING HOURS

DINNER
6PM - 2AM
(EVERYDAY)

LUNCH
12PM - 4PM
(FRI)

BRUNCH
12PM - 4PM
(SAT-SUN)

FOR MORE INFORMATION

Please contact our events team
charlotte@rikasgroup.com

MIMI KAKUSHI

HOME OF THE ORIENTAL NOUVEAU